Starters

Asparagus Bisque*

Sweet Pepper Crème, Lobster Crispen

Beef Tenderloin Tartare* gfbr

Egg Yolk, Shallot, Chives, Sea Salt, Red Wine Vinegar, Arugula, Crostini
16

Burrata Cheese Bowl gf

Shaved Proscuitto, Cherry Tomatoes, Shredded Basil, EVOO, Balsamic Reduction, Himalayan Salt

Mushroom Confit Pot v gfbr

Shiitake Mushrooms Braised in Butter & Truffle Oil with Grilled Bread and Pesto

Black Garlic Shrimp & Scallop* gf

Blistered Shishito Peppers, Miso Dip, Black Garlic Romesco
15

Shrimp Toast* gfbr

Crostini, Lemon Aioli, Shaved Fennel & Celery
13

Classic Maryland Crabcake* gf

Heirloom Tomato, Grilled Avocado, Green Chile Remoulade

salads

Warm Goat Cheese Salad* v gf

Mixed Greens, Walnut Fried Goat Cheese, Citrus Vinaigrette, Pickled Strawberries, Candied Walnuts

Slab Salad vbr gf

Iceberg, Black Pepper Buttermilk, Tomato, Pickled Red Onion, Blue Cheese, Bacon Lardons

Crab Chop Salad* gf

Romaine, Crab Meat, Cucumber, Tomato, Red Onion, Smoked Bacon, Avocados, Creamy Green Goddess Dressing, Parmesan

Grilled Treviso Salad gf

entrées

Grilled Ribeye* gf

16 ounce Ribeye with Browned Butter Mushrooms and Smashed Fingerlings with Thyme

Seared Sea Scallops* gf

Shaved Fennel, Tomato Jam, White Corn Grits

35

Charred Salmon* gf

Black Sea Salt, Crispy Skin, Roasted Leeks, Curried Cauliflower, Turmeric Yogurt and Plumped Currents 32

Braised Pork Shoulder* gf

Barbeque au Jus, Oil Poached Sweet Potatoes, Grilled Asparagus 27

Free Range Chicken Breast* gf

Pan Roasted Chicken Breast, Butternut Squash, Crispy Lentils with Chorizo, Sautéed Spinach, Chicken Jus 29

Oven Roasted Duck Breast* gf

Oven Roasted Duck Breast with Sautéed Mushrooms & Turnips, Duck Jus, Pearl Onion Mostarda 32

Seafood Pasta* gfbr

Backfin Crab, Shrimp & Scallops over Linguini with Calabrian Butter, Garlic, Basil, Pecorino Cheese 33

